



BLACK POINT INN

# WEDDING MENU



510 BLACK POINT ROAD, SCARBOROUGH, ME 04074 • 207.883.2500 • [BLACKPOINTINN.COM](http://BLACKPOINTINN.COM)





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# STATIONARY DISPLAY

As part of our wedding package guest should choose 2 Stationary items.  
The wedding package is priced for one hour.



## ANTIPASTO PLATTER

*Cured Italian Meats, Artisanal Cheeses, Marinated Vegetables, Assorted Pickles,  
Mustards, Jam, Bread & Crackers  
(Gluten Free Option Available Upon Request)*

## CHILLED DISPLAY (GF)

*Local Oysters, Jumbo Shrimp Cocktail, Lobster Tails & Claws, Cocktail Sauce,  
Mignonette, Blueberry Mignonette, Lemon*

## CRUDITE PLATTER(GF)

*Seasonal Vegetables, Beet Hummus, Garlic Hummus, & Herb Dip, Assorted Pickles*

## ARTISANAL CHEESE & FRUIT DISPLAY

*Local & Imported Cheeses, Seasonal Fruits, Berries, Jams, Chutney, Nuts, Crackers, Baguette  
(Gluten Free Option Available Upon Request)*

## MARINATED VEGETABLES

*Cold Beet Salad with Goat Cheese & Walnuts, Chilled Corn Salad, Potato Dill Salad, Fennel Citrus Slaw, Bread & Crackers  
(Gluten Free Option Available Upon Request)*



++ implies the addition of current Maine State Tax (8%) and 20% Service Charge.  
Consuming raw or undercooked foods may increase your risk of foodborne illness, especially if you have a medical condition.

*This is a sample menu due to product and availability items may be adjusted.*





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## PASSED HORS D'OEUVRES

As part of our wedding package guest should choose 4 Passed items.  
The wedding package is priced for one hour.



### CHILLED HORS D'OEUVRES

*BPI Deviled Eggs, Bleu Cheese, Bacon, Buffalo Sauce (GF)*

*Steak Tartar & Truffled Potato Crisp, Capers, Shallots, Chives (GF)*

*Caesar Crab Toast, Rye Crostini, Lemon Herb Gremolata*

*BPI Butter Mayo Lobsters Sliders*

*Tuna Poke Cone, Ponzu, Cucumber, Red Onion, Scallion*

*Caprese Skewer, Balsamic Glaze, Fresh Herbs (GF) (V)*

*Cucumber Watermelon Bites, Blueberry Balsamic, Goat Cheese, Jalapeno, Mint (GF) (V)*

*Tenderloin Crostini, Horseradish Cream, Chive*

### WARM HORS D'OEUVRES

*Sweet Corn Arancini, Spicy Chili Aioli (GF) (V)*

*Spinach & Artichoke Stuffed Mushroom, Toasted Breadcrumbs (GF) (V)*

*Spiced Chicken, Grilled Zucchini & Squash, Herb Yogurt Sauce (GF)*

*Honey Lemon Shrimp Skewer, Chili Butter, Fresh Lemon (GF)*

*Maine Potato Croquette, Brie & Blueberry Ketchup (GF) (V)*

*Meatballs, Tomato Ragu (GF)*

*Maple Bacon Wrapped Scallops (GF)*

*Mini Grilled Cheese, Tomato Aioli (V)*



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## FIRST COURSE PLATED

Choose 1 option for your first course



## FIRST COURSE

### ROOTS AND FRUITS SALAD (GF)

*Mixed Greens, Maple & Cayenne Spiced Pecans, Dried Maine Blueberries, Shaved Asiago Cheese, Maple Balsamic*

### CAESAR SALAD

*Garlic Croutons, Parmesan Cheese, House Caesar Dressing*

### BURRATA SALAD (GF)

*Arugula, Carrot Ginger Puree, Honey Glazed Carrots, Fennel, Roasted Spiced Sunflower Seeds, Pesto*

### ARUGULA SALAD (GF)

*Arugula & Mixed Greens, Crispy Potato Crumble, Cucumbers, Tomatoes, Red Onion, Garlic & Herb Vinaigrette*

### NEW ENGLAND CLAM CHOWDER (GF)

*Clams, Bacon, Shallots, Garlic, Thyme, Rosemary, Potatoes, Cream*

### CARAMELIZED ONION & POTATO SOUP (GF) (Vegan)

*Rye Breadcrumbs, Chive Oil, Lemon*

### ROASTED CREAM OF MUSHROOM SOUP (Vegan)

*Herb Pistou*



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# DINNER PLATED

Choose 3 Entrée options for your main course.



## ENTRÉES

### GRILLED FILET MIGNON (GF)

*6oz Grilled Filet, Whipped Potatoes, Grilled Marinated Asparagus, Fried Potato, Demi Glaze*

### ROASTED STATLER CHICKEN BREAST (GF)

*Celery Root Puree, Baby Carrots, Honey Chicken Jus*

### MAINE LOBSTER (GF)

*Lazy Lobster (Tail & Claw), Whipped Potatoes, Corn Succotash, Herbed Beurre Monte*

### GRILLED SALMON (GF)

*Fennel Pea Risotto, Pistachios & Parmesan, Chili Oil*

### MUSHROOM WELLINGTON (GF) (VEGAN)

*Polenta Cake, Mushroom Duxelles, Spinach, Arugula Salad, Lemon Vinaigrette*

### TRUFFLE PESTO PASTA (VEGETARIAN)

*Trumpet Pasta, Truffle Pesto Cashew Cream, Asparagus, Sundried Tomato  
(Gluten Free Option Available Upon Request)*



## DINNER DUET PLATE

*Duet Plates are Offered in Substitution for 2 Entrée Selections*

### GRILLED PETIT FILET MIGNON & MAINE LOBSTER (GF)

*Grilled Filet (4oz) & Maine lobster (½ Tail, 1 Claw) Whipped Potatoes, Grilled Marinated Asparagus, Bearnaise Sauce*



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